

# **OYSTER BOY CATERING MENU**

## *Oyster Bar and Shucker*

**FOR A HOME OR EVENT CATERING QUOTE  
PLEASE EMAIL [MARK@OYSTERBOY.CA](mailto:MARK@OYSTERBOY.CA)**

## *Atlantic Seafood Platters*

**ALL PLATTERS SERVED ON A BED OF ARUGULA, ACCOMPANIED BY COCKTAIL SAUCE, LEMON AIOLI AND LEMONS.**

### **ATLANTIC CRAB LEG PLATTER:**

**10 PEOPLE (25 LEGS) \$375**

**20 PEOPLE (50 LEGS) \$650**

### **P.E.I. WHOLE LOBSTER PLATTER:**

**10 PEOPLE \$420 (12 LOBSTER)**

**20 PEOPLE \$800 (24 LOBSTERS)**

### **ATLANTIC SHRIMP COCKTAIL PLATTER**

**10 PEOPLE \$180 (60 PIECES)**

**20 PEOPLE \$300 (120 PIECES)**

## *Smoked Salmon Platters*

**ROSETTES OF THE SMOKE BLOKE'S LOCALLY SMOKED CAJUN SMOKED SALMON, PEPPER SMOKED SALMON, BEET AND HORSERADISH SMOKED SALMON AND SMOKED TROUT PATE SERVED ON A BED OF ARUGULA. ACCOMPANIED WITH EVERYTHING BAGEL CROSTINI, DILL WHIPPED CREAM CHEESE, CRISPY CAPERS, PICKLED RED ONIONS AND SLICED CUCUMBERS. REGULAR \$260 / LARGE \$490**

## *Oyster Boy Green Platters*

**KALE CAESAR – ORGANIC KALE, CHICKPEA CROUTONS AND  
PARMESAN 10 PEOPLE \$100/20 PEOPLE \$180**

**ROTATING SEASONAL SALAD: AVAILABLE UPON REQUEST**

## *Add ons*

**CONSERVAS CANNED GOURMET SPANISH SEAFOOD:**

**MUSSELS FROM GALICIA IN MARINADE \$20**

**YELLOWFIN TUNA BELLY IN OLIVE OIL \$22**

**RAZOR CLAMS IN BRINE \$22**

